

Island Brasserie

Island Brasserie is a refined steakhouse presenting Spanish cuts procured exclusively for Rosewood Bermuda, together with distinguished meats from Japan and the USA.

Paired with a global salt program, the menu blends local traditions, international flavours, and innovative dishes.

FIRST IMPRESSIONS

PEAR CARPACCIO | N | D | V | 26

Smoked Blue Cheese, Walnuts, Baby Arugula, Honey Mustard Dressing

BUFFALO BURRATA | N | G | D | V | 29

Red Sunset Apricots, Confit Heirloom Tomato, Pine Nuts, EVOO, Crostini



SHIGOKU OYSTERS | S | 6 FOR 56 | 12 FOR 108

Aperol Spritz Margarita, Mignonette

VODKA & DILL CURED SALMON | 30

Lemon & Dill Mayo, Pickled Shallots, Split Green Oil, Sesame Tuile

COD CHEEKS | D | 34

Sriracha Butter Emulsion, Fresh Herbs

GARLIC SHRIMP | S | D | G | 34

Café de Paris, Gruyère, Crostini



TUNA TARTARE | 34

Shallots, Chives, Bell Pepper, Ginger, Capers, Seaweed Cracker

DUCK CONFIT RAVIOLO | G | 28

Chicken Skin Crumble, Gremolata, Tomato

FOIE GRAS TERRINE | N | 36

Poached Apricot, Strawberry, Candied Pistachio, Brioche



BEEF TARTARE PIZZA | G | D | 34

Aged Beef, Shallots, Chives, Mustard, Ketchup, Cornichons, Parmesan



Caviar

BELUGA | **OSSETRA IMPERIAL** | MP

Classic Serve

FRESH PICKS & WARM SPOONS

FRENCH ONION SOUP | G | 19

Gruyère Crostini, Beef Jus

BERMUDA FISH CHOWDER | 16

Gosling's Black Seal Rum | Peppers

CAESAR SALAD | D | G | 24

French Baguette Crouton, Anchovy, 5-Year-Aged Parmigiano, Fresh Herbs

RADICCHIO | D | N | V | 26

Blood Orange, Roasted Beets, Pistachio Brittle, Goat Cheese, Citrus Vinaigrette

WEDGE SALAD | D | 26

Blue Cheese, Bacon Jam, Scallions, Confit Heirloom Cherry Tomato, Homemade Ranch Dressing

THE CRAFTED MAINS

VEGETABLES WELLINGTON | V | 48

Mixed Grilled Vegetables, Mushroom Duxelles, Herb Purée

BAKED CATCH OF THE DAY | G | D | 48

Comté Crust, Pommes Mouseline, Romano Beans, Lemon Velouté

FISH STEW | G | 54

Monkfish, Octopus, Cod, Scallop, Potatoes, Crab Crostini, Tomato Jus

TURBOT MEUNIÈRE | D | 54

Brown Butter, Capers, Lemon, Parsley

MONKFISH TIKKA MASALA | G | D | 48

Basmati Rice, Naan

ROAST CHICKEN | D | 48

Pommes Mouseline, Wild Mushroom, Parisian Vegetables, Albufeira Sauce

DRY-AGED PORK CHOP | 14 OZ | 56

Guanciale & Apple Chutney, Chamomile



IBÉRICO PLUMA | N | 68

Charred Blood Orange, Romesco, Marcona Almonds

BRAISED SHORT RIB | G | 52

Foie Gras Crust, Pea Purée, Potato & Bacon Terrine, Baby Vegetables, Jus



BEEF WELLINGTON | G | 74

Parma Ham, Foie Gras, Mushroom Duxelles, Spinach Crêpe, Micro Vegetables, Herb Purée, Red Wine Jus

HERB-CRUSTED GUNDAGAI LAMB RACK | G | D | 72

Braised Shoulder Croquette, Fondant Potato, Carrot Purée, Lamb Jus

BUTCHER'S SELECTION | THE CLASSIC CUTS

Served with **Bone Marrow & Roasted Garlic Crusted Tomato** | Select **Traditional** or **Au Poivre**
Each cut is served with **1 salt** to enhance its flavor | Select **1** additional salt

BLACK ANGUS

TENDERLOIN | 6 OZ 58 | 8 OZ 68

NY STRIP | 14 OZ | 72

RIBEYE | 16 OZ | 84

PORTERHOUSE | 28 OZ | 150

TOMAHAWK | 40 OZ | 240

35 DAY DRY AGED BEEF

NY STRIP | 12 OZ | 105

RIBEYE | 14 OZ | 115

BONE IN TENDERLOIN | 10 OZ | 120

WAGYU CUTS

MIYAZAKI A5 FILLET | 3 OZ MIN | 30/OZ

IMPERIAL FILET 6OZ | USA | 10+ MBS | 90

SHROPSHIRE FILLET 6OZ | UK | 12+ MBS | 135

BRITISH RIBEYE 10OZ | 12+ MBS | 145

DENVER 8OZ | USA | 9/10 MBS | 68

DRY AGED STRIPLOIN 8OZ | USA | 140

WAGYU FLIGHT FILET | 9 OZ | 185

Tasting of

A5 Miyazaki | Shropshire British | US Imperial

Exclusive to Rosewood from Spain

GALICIAN RIBEYE | 16 OZ | 130

Renowned for its exceptional marbling and deep umami richness, this ribeye from Galicia boasts a bold nutty flavor developed through the cattle's natural, grass-fed diet

RUBIA GALLEGA RIB STEAK | 38 OZ | 240

Heritage beef from Galicia, renowned for deep flavor, rich marbling, mature cattle, and extended dry-aging



EL CAPRICH OX STEAK | 46 OZ | 395

From José Gordón's world-famous oxen; naturally cellared dry-aging (60–100+ days) for unmatched flavor and tenderness

FISH ON THE GRILL

BLUE FIN TUNA | 56

LOCAL CATCH | 44

SIGNATURE SAUCES | 5

Bearnaise | Bourbon Peppercorn | Ossau Iraty & Black Pepper | Anchovy Hollandaise |
Umami Jus | Chimichurri | Port Wine Jus

SIDES

POTATO & BACON TERRINE | D | 17
Comté Crème, Chive

GRILLED ROMANO BEANS | V | 16
Tomato Confit, Olive Oil

BEEF FAT FRIES | 10
Green Chutney

MAC N CHEESE | G | D | V
Cavatelli, Gruyere, Brioche Crumbs

Original | 15 **Truffle** | 20

POTATO PURÉE | D | V | 15
Mascarpone, Butter

CREAMED SPINACH | G | D | V | 17
Boursin Cheese, Gruyère, Breadcrumbs

ASPARAGUS | D | V | 17
Miso, Parmesan

SUMMER SALAD | VG | 14
Blood Orange, Fennel, Pickled Shallots, Vinaigrette

CHARRED BROCCOLINI | V | 16
Black Garlic Romesco, Marcona Almonds

SALT

ADRIATIC | ITALY

Fine “white gold” sea salt from Cervia; naturally moist, pure.

PORCINI | ITALY

Sea salt blended with dried porcini for a rich, earthy umami aroma.

BLACK TRUFFLE | ITALY

Hand-harvested sea salt infused with Italian black truffles for an intense, luxurious flavor.

ROASTED GARLIC | USA

Sea salt infused with real roasted garlic for deep, savory flavor.

GOCHUJANG | KOREA

Spicy, savory Korean gochujang powder with fermented depth.

PINK DIAMOND | HAWAII, USA

Premium Hawaiian sea salt blended with volcanic red alaea clay for rich minerality.

MURRAY RIVER PINK | AUSTRALIA

Delicate pink salt flakes with mild salinity and a crisp, subtle crunch.

SCOTCH BONNET | CARIBBEAN

Natural sea salt infused with fiery Scotch Bonnet chili for intense heat

BOURBON SMOKED | USA

Pacific sea salt slow-smoked over repurposed bourbon barrel staves for a rich, bourbon-smoked flavor.

CAMPFIRE SMOKED | USA

Pacific flake salt cold-smoked over seven fruitwoods and hardwoods for deep, hearty campfire smokiness.

VINTAGE MERLOT | USA

Sea salt blended with rich Merlot wine, creating a burgundy-colored, aromatic finishing salt.

KIAWE HAWAIIAN MESQUITE | HAWAII, USA

Pure Hawaiian sea salt cold-smoked over kiawe wood for a bold, robust mesquite flavor.

CITRON LEMON | CYPRUS

Made with Cyprus sea salt flakes infused with Lemon, add a burst of bright lemon flavor.

FLEUR DE SEL DE GUÉRANDE | FRANCE

Delicate, hand-harvested finishing salt with a light, flaky texture and complex mineral flavor.

SEL GRIS | FRANCE

Moist, mineral-rich sea salt with a distinctive grey color and a robust, earthy flavor.

ONION | FRANCE

Sea salt infused with toasted French onions for savory, aromatic depth.

VENOM SEA | USA

Flaky sea salt blended with Trinidad Scorpion peppers for extreme, fiery heat.



OUR COMMITMENT TO SUSTAINABILITY

We collaborate with numerous small local farmers, fishermen and vendors.

Our menus have a selection of alternatives to satisfy a number of special diets including Gluten-Free, Dairy-Free, Vegetarian, and Vegan.

D Dairy | GL Gluten | N Nuts | SH Shellfish

Our prices are in \$ and subject to 17% service charge